DECLARATION OF NEVIN C. JENKINS

I, Nevin C. Jenkins, hereby declare that

1. In order to ascertain the critically of the temperature with respect to assuring the temperature breakdown and migration of seasoning in poultry, meat or fish, I, as inventor of the subject matter described and claimed in Application Serial No.10/678,969, performed the following acts with the following results.
2. First, I performed the following experiment in designing the seasoning sticks application.
3. I took raw chicken, fish and beef injected with food coloring and placed these injected meats inside of a pressure chamber.
4. Next, I subjected these meats to 50 PSI for one hour and upon examination, I found that the food coloring did not penetrate into the meat more than 1/16th of an inch.
5. Then, I placed a new batch of chicken, fish and beef injected with food coloring into the same pressure chamber and increased the pressure to 100 PSI for 24 hours.
6. During examination of the results, I cut a cross-section of the meat and found that the food coloring had not penetrated into the meat more than 1/16th of an inch; the results were the same as before.
7. I postulated that because the meat had not been heated and cooked, the tissue was dense and the seasoning could not penetrate the tissue.
8. Using an electronic meat thermometer, I experimentally determined that in the cooking of my chicken, fish and beef that the tissue did not begin to change character and to open up until the cooking temperature reached around 95°F.
9. Next, I performed tests using a hypodermic needle with seasoning inside and when I injected the meat with the seasoning, neither pressurizing nor heating worked to disburse or diffuse the seasoning into the meat. I found that the seasoning simply boils out of the meat product that you are cooking, and actually causes a bad taste, and because the seasoning is so small that it burns. I found that meat, chicken and fish are dense prior to cooking and the tissue has not opened up allowing for the seasoning to penetrate tissue.
10. Then, to compare the seasoning sticks made according to the present invention with the earlier testing, I started by placing seasoning sticks, prepared according to the specification and claims of the patent application, 2 inches apart in chicken and meat. Then, the samples were placed in an oven at various temperature settings and an electronic meat thermometer was used to check the temperature of each sample.
11. With a core temperature inside of the meat of 80° Fahrenheit the seasoning sticks remained hard and did not start to disintegrate and no migration had occurred.

12. With a core temperature inside of the meat of 90° Fahrenheit, the seasoning sticks remained hard and did not start to disintegrate and no migration had occurred.
13. With a core temperature inside of the meat of 95° Fahrenheit the seasoning sticks started to disintegrate leaving visible pieces of the seasoning but had not totally dissolved and some migration had occurred.
14. With a core temperature inside of the meat of 100° Fahrenheit the seasoning sticks had totally disintegrated and the seasoning had migrated and could be tasted 2 inches from the center of the seasoning stick.
15. From the foregoing experimental effort, I determined that the temperature of 100° Fahrenheit was critical regarding the disintegration of the seasoning sticks in that at this temperature the tissue has opened up allowing the seasoning to migrate, and that if they disintegrated at a lower temperature, the seasoning would not migrate properly throughout the meat.

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. 1001 and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

NEVIN C. JENKINS

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